

CORRECTIVE ACTION AND FOLLOW UP LOG

RESULTS, REFERENCE AND RECOMMENDATIONS - M.S. CELEBRATION

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED			PERSON RESPONSIBLE FOR CORRECTION	CORRECTIVE ACTION
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
1	21	FOOD SERVICE GENERAL The interior spaces of grills were not easily cleanable.				Chief Engineer	All grills need to be opened to allow proper cleaning
2	27	FOOD SERVICE GENERAL The interior spaces of the grills were soiled with food and grease residue.				Food and Beverage Manager	Cleaning will be done once equipment is opened and disconnected.
3	33	FOOD SERVICE GENERAL Deck tiles in various areas were cracked and broken				Staff Captain	Grouting and tiling already in progress
4	36*	AFT DINING ROOM Lighting was less than adequate above waiter station				Chief Engineer	Additional lighting should be installed while in dry dock
5	21	BAKERY PASTRY There was a large non easily cleanable gap between the base of the mixer and the deck			06/27	Chief Engineer	Machine has been mounted on s/s base 6" from the deck
6	33	BAKERY PASTRY The deck under the bread kneading machine was soiled			06/27	Food and Beverage Manager	Area has been cleaned.
7	12*	CREW POT WASH One employee was noted handling soiled equipment and then handled clean equipment without washing his hands first. The second employee was on break at the time			06/23	Food and Beverage Manager	Dishwasher was instructed to clean his hands prior to handle clean dishes when working alone
8	34*	LIDO PANTRY Water standing on deck behind ice machine. Problem has existed for some time because mold was forming in corner where condition existed.				Food and beverage Manager/ Staff Captain	Tiles need to be checked to insure water is not pooling. Cleaning will be done.
9	16*	LIDO – GENERAL FOOD SERVICE Food placed in coolers labeled "day stores" was not labeled to show expiration of 24-hour period allowed for its use. (New VSP operations manual)			06/24	Food and Beverage Manager	Training to be continued, in order to follow the labeling system when placing food items in day stores fridges
10	21*	LIDO - GENERAL FOOD SERVICE Thermometers in refrigeration units that food personnel use to monitor temperatures were not affixed in the warmest location. (New VSP operation Manual) Installed thermometers appeared to be accurate in every case where they were checked.				Food and Beverage Manager	We will fasten the thermometers in the appropriate locations
11	*	LIDO – FOOD SERVICE Time as public health control appears to be working very well on the hot food items selected for implementation.					According to new USPH manual.
12	21	LIDO – FOOD SERVICE Vitality juice dispensing machine has a difficult to clean area under and around the solenoid valves, which is a food splash area.				Food and Beverage Manager	Vitality technician scheduled to come on 06/28 to install plastic splashguards.

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13	27	LIDO FOOD SERVICE AREA Vitality juice dispensing machine had old juice residue in the difficult to clean area under and around the solenoid valves.			06/24	Food and Beverage Manager	Machine was cleaned next day of inspection. Better monitoring necessary
14	27	LIDO – FOOD SERVICE Both ice cream machines were leaking at main rear bearing and old ice cream mix was dripping throughout technical space of the machine.				Chief Engineer	Soft ice cream machines will have to be overhauled for maintenance
15	08*	BARS Back flow preventer installed on ice machine water supply line was leaking.				Chief Engineer	Plumber to change defective part.
16	20*	DECK PANTRIES Deck 5-pantry ice machine was separated from the exterior creating a difficult to clean surface.				Chief Engineer	Door from ice machine need to be changed
17	41*	Condensate pans in A/C systems in fan rooms on deck 9 and deck 7 appear to have slime mold in drain lines. (New VSP Operations Manual)				Chief Engineer	Condensate pans to be thoroughly cleaned.
18	20*	CHILD ACIVITY CENTER Refrigerator in center was domestic style. If used for food operations, it should be replaced with one that meets ANSI certified criteria.				Youth Director	If fridge is not used to store food items does not need to be changed
19	06*	POTABLE WATER SYSTEM Microbiologic sampling has not been initiated for bunkering and distribution system. (New VSP Operations Manual)				Chief Engineer	